

RECIPE | TOMATOES

MARINATED TOMATOES



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MARINATED TOMATOES



10 min

10 min
PREP. | N/A
COOKING



4



easy

INGREDIENTS

- 2 Pure Flavor® Red Beefsteak Tomatoes, cubed
- 1 loaf Italian bread, sliced
- 10 oz mozzarella cheese, cubed
- ½ cup extra virgin olive oil
- ½ medium red onion, chopped
- 2 tbsp balsamic vinegar

- 1 tbsp honey
- 1 tbsp parsley, minced
- 1 tbsp basil, minced
- 1 large garlic clove, finely minced
- Salt & pepper, to taste

DIRECTIONS

- 1 Add tomatoes to a bowl along with chopped onion and garlic.
- 2 Combine oil, balsamic vinegar, honey, parsley, basil, salt, and pepper. Mix thoroughly and pour over the tomatoes.
- 3 Cover and marinate for 1 hour at room temperature or up to 6 hours longer if kept in the refrigerator. Bring chilled tomatoes to room temperature before serving. Garnish generously with mozzarella and additional chopped fresh herbs as desired.
- 4 Serve marinated tomatoes with fresh Italian bread.